

12-2-99

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Dockets Management Branch (WA-305)
Food and Drug Administration
5630 Fishers Lane, Room 1061
Rockville, MD 20852

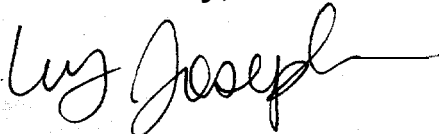
To the Food and Drug Administration,

I am writing in regards to the salmonella issue you are asking for comments about. The most effective and direct way to reduce salmonella in eggs would be to eliminate the practice of forced molting. Studies have shown that forced molting increases the frequency and severity of *Salmonella Enteritidis* among hens. The stressful conditions weaken their immune systems so badly that they become prone to disease and salmonella infections. The result is sick birds and contaminated eggs.

More needs to be done to eliminate salmonella then to just put warning labels on egg cartons and regulate egg refrigeration temperatures we need to put an end to forced molting.

Thank you for your time.

Sincerely,

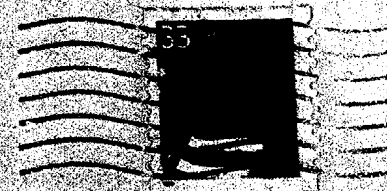
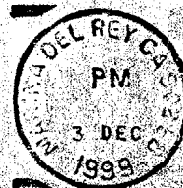


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20852/0001



CROSS FILE SHEET

Fife Number:

98N-1230/ C 798

See File Number:

97P-0197/ C 799
96P-0418/ C 798